CROWN INN TRUNCH

PRE XMAS MENU

SERVED 1ST – 23RD DECEMBER

3 Courses £27.95

STARTERS:

CREAMY GARLIC MUSHROOMS
Served with Crusty Bread

PRAWN COCKTAIL
Succulent King Prawns in a Marie Rose Sauce, Served with Salad Garnish & Brown Bread & Butter

DUCK & ORANGE PATE
A Rich Duck & Pork Pate with Orange & Cognac Glaze Served with Salad Garnish, Chutney & Toast

BRIE
Brie Wedge Deep Fried and Served with Salad Garnish & Cranberry Sauce

SMOKED SALMON & PRAWN PARCELS
Succulent King Prawns wrapped in Smoked Salmon

MAINS:

TRADITIONAL TURKEY
Traditional Roast Turkey Served with Stuffing, Pigs in Blanket, Seasonal Potatoes and Vegetables

BEEF IN PEPPERCORN & WHISKY SAUCE
Braised Beef Cooked in a Peppercorn & Whiskey Sauce
Served with Seasonal Potatoes and Vegetables

SALMON
Supreme of Salmon Poached in Orange & Vermouth Sauce, Served with New Potatoes and Vegetables

FESTIVE CHICKEN
Chicken Breast wrapped in bacon, stuffed with Stilton and smothered in a rich Red Wine Sauce,
Served with New Potatoes and Vegetables

MOROCCAN NUT ROAST
Mildly Spiced mix of Rice and Vegetables, topped with butternut squash chutney & Pumpkin Seeds
Served with Seasonal Potatoes & Vegetable & Red Wine Sauce

DESSERTS:

TRADITIONAL CHRISTMAS PUDDING
Served with Brandy Cream, Custard or Ice Cream

CHEESECAKE OF THE DAY
Gingerbread, Salted Caramel & Belgian Chocolate Cheesecake

TRIFLE
Home Made Strawberry & Sherry Trifle

CHOCOLATE ORANGE PUDDING (Vegan) (GF)
Chocolate Sponge Pudding, covered in Orange flavoured Chocolate

Followed By Coffee & Mince Pies